

Amarone della Valpolicella D.O.C.G. Classico 2015

SAQ Code:

Format: 750 ml

92 pts - *Wine Enthusiast*

DESCRIPTION

Presenting a deep garnet red colour, this rich and velvety Amarone displays a great structure featuring bold fruitiness with refined spicy sensations. To the nose, fruity aromas of sour cherries and wild berry preserves blend with elegant hints of sweet spices and dark chocolate. Enjoy with roasts, game, braised meats and mature cheeses. Decant for 1 hour before drinking. Serving temperature: 20° C.

Country: Italy

Color: Red

Region: Veneto

Designation of origin: Amarone della Valpolicella D.O.C.G.
Classico

Regulated Designation: Denominazione di origine controllata e garantita (D.O.C.G.)

Classification: Amarone Classico

Grape varieties: Corvina, Rondinella, Corvinone

Degree of alcohol: 15%

Sugar content: 8 g/L

Vinification: the grapes are pressed, with very low yields in terms of wine, after 80/100 days of traditional drying in special rooms (frut-tai), causing the sugars in the grapes to become more concentrated. The must ferments slowly for 18-20 days in contact with the skins at a controlled temperature of 22°-28°C

PRODUCER

Vigneti Villabella

AGENCY

Agile, Wine & Spirits

